



Recipe

# Fusion Focaccia



**Associated trend: *Craft***

Creating this dough requires quite some craftsmanship. Made with local ingredients, this fusion focaccia provides consumers an experience that is both visually appealing and tasty. It combines fermented black garlic and tomato coloured dough, and is topped off with a dentelle made of green algae or black squid ink.



## INGREDIENTS

### Olive dough

- 100% **Total flour weight**
- 100% Flour
- 70% Water
- 5% Olive powder
- 4% Olive oil
- 2% Salt
- 4% *O-tentic Mediterraneo\**

### Tomato dough

- 100% **Total flour weight**
- 100% Flour
- 50% Tomato juice
- 10% Water
- 4% Olive oil
- 10% Tomato paste
- 2% Salt
- 4% *O-tentic Mediterraneo\**

### Black garlic dough

- 100% **Total flour weight**
- 100% Flour
- 70% Water
- 5% Black garlic
- 4% Olive oil
- 2% Salt
- 4% *O-tentic Mediterraneo\**

### Dentelle

- 200ml Water
- 60g Oil
- 15g Flour
- 2g Algae powder (green) or squid ink (black)



### O-tentic

*O-tentic is a natural active bakery component that gives you the creative freedom to make breads without the need for long fermentation times.*

## WORKING METHOD

### Mixing spiral

4 minutes at first speed – 5 minutes at second speed.

### Dough temperature

26°C.

### Bulk fermentation

15 minutes at ambient temperature.

### Scale

500g.

### Intermediate proof

Laminate all doughs separately to 2 mm in a 60x40 rectangle shape and place on a tray in the following order olive, then tomato and then garlic. Once done, place in the freezer covered with plastic.

### Make up

Roll out again to 2 mm then roll up and place for another 15 minutes in the freezer to make it easier for cutting. Once rolled up, cut 2 cm wide and place 4 pieces in each wooden bakeable box.

### Final fermentation

60 minutes at 30°C, 80% humidity.

### Decoration before baking

Sunset Glaze.

### Oven temperature

220°C.

### Baking time

20 minutes.

### To make the dentelle

- Combine all ingredients and whisk until fully combined.
- Place in hot frying pan with oil and cook until all water evaporates.

*This recipe was developed and created by Morgan Clementson, International Technical Advisor for Bakery.*